

USPH INSPECTION REPORT – M/V HORIZON
IV. RESULTS, REFERENCE, AND RECOMMENDATIONS
New York – Saturday, September 8th, 2001

No.	Reference No.	Results and Recommendations
1.	19	<p><u>Lido Buffet</u></p> <p>The end sections on all the cold buffet lines were not equipped with sneeze shields and exposed foods throughout the line to passenger cough or sneeze.</p> <p><u>Action</u></p> <p>Request for s/s technician to board for repair.</p>
2.		<p><u>Lido Pot Wash</u></p> <p>The food contact area inside the portable drink dispenser nozzle was soiled with old drink residue.</p> <p><u>Action</u></p> <p>Corrected.</p>
3.	33	<p><u>Lido Galley and Buffet</u></p> <p>Some missing and damaged deck tile were noted in the galley, and the deck to buffet and deck to bulkhead juncture was not covered to make cleaning easy in the buffet.</p> <p><u>Action</u></p> <p>Corrected.</p>
4.	29	<p><u>Lido - Galley</u></p> <p>The walking distance from the far grill to the nearest hand wash station was 28 feet.</p> <p><u>Action</u></p> <p>Request for s/s technician to board for repair.</p>
5.		<p><u>Whirlpool Spa</u></p> <p>Granular spa filters were not opened monthly and examined for cracks, mounds, or holes. A core sample of the filter media was not inspected for excessive organic material accumulation.</p> <p><u>Action</u></p> <p>Corrected.</p>
6.	10	<p><u>Whirlpool Spa</u></p> <p>There was no sign posted at the spa warning against use by particularly susceptible people, such as those who are immunocompromised.</p> <p><u>Action</u></p> <p>PO No. 51003228-HZ1</p>
7.	08	<p><u>Potable Water</u></p> <p>Reduced pressure assembly backflow preventers were not installed on the sprinkler and fire international shore connections on the forward and aft mooring decks.</p> <p><u>Action</u></p> <p>Req. No. 51003770-HZ2</p>

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8.	40	<p><u>Integrated Pest Management (IPM)</u> There was no written IPM Plan detailing the pests of concern, control strategies, provisions for active monitoring, or passive surveillance procedures. There was no set schedule of periodic monitoring inspections for pests, including some at night. There was no record of training for the shipboard and contract personnel who apply pesticides on the ship.</p> <p><u>Action</u> In progress.</p>
9.	02	<p><u>Medical Record Keeping</u> The standardized gastrointestinal illness log form used by medical was missing 6 data elements from the CDC form provided in the VSP Operations Manual 2000.</p> <p><u>Action</u> New form was given by USPH inspectors to follow up.</p>
10.	29	<p><u>Bars</u> The hand wash stations for the Mast, Cova, and Casino Bars were located in the pantry and required passage through a door, which was normally closed during operation. The walking distance from the far end of the front bar preparation counter in the Zodiac Bar to the nearest hand wash station was 68 feet, and required passage through 2 closed doors.</p> <p><u>Action</u> Request for s/s technician to board for repair.</p>
11.	19	<p><u>Appetizer Pantry</u> Condensate in reach-in #10 was dripping onto pans of food.</p> <p><u>Action</u> Corrected.</p>
13.	17	<p><u>Food Service – General</u> It is recommended that at least one more blast chiller is provided to ensure that correct temperatures are obtained when using time as a control.</p> <p><u>Action</u> Waiting instructions from the office.</p>
14.	21	<p><u>Main Galley</u> The interiors of the grills and fryers were not easily cleanable. Recommend replacing the fryers.</p> <p><u>Action</u> Req. No. 51003769-HZ2</p>

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No.	Reference No.	Results and Recommendations
15.	27	<p><u>Main Galley</u> The interiors of the grills and fryers were soiled with food and grease residue. <u>Action</u> Corrected.</p>
16.	22	<p><u>Main Pot Wash</u> The sanitizing sink thermometer was 30°F out of calibration. <u>Action</u> Corrected.</p>
17.	27	<p><u>Staff Mess</u> The interiors of the Vitality machine was heavily soiled with juice residue. <u>Action</u> Corrected.</p>
18.	20	<p><u>Crew Galley</u> Loose sealant was noted on the back of the back plate of the slicer. <u>Action</u> Corrected.</p>
19.	21	<p><u>Crew Galley</u> The interiors of the grills and fryers were not easily cleanable. Recommend replacing the fryers. <u>Action</u> Req. No. 51003769-HZ2</p>
21.	21	<p><u>Provisions</u> Several of the walk-in doors had separated and were in poor repair. Noted that replacement doors were already on board. <u>Action</u> Work in progress.</p>
23.	21	<p><u>Food Service - General</u> Non-food contact equipment such as ovens, tilting pans, grills and fryers contained holes, gaps and other non-easily cleanable features. <u>Action</u> Corrected.</p>
24.	33	<p><u>Food Service - General</u> Decks and bulkheads contained holes, gaps, cracked and broken deck tiles, and other non-easily cleanable features. <u>Action</u> Corrected.</p>